



# [2] American Strong Ale

**Brewer:** Hazo - 2nd Place  
**Style:** American Pale Ale  
**Boil Size:** 86.17 L @90 MIN  
**Total Water:** 119.25 L  
**Final Bottling Volume:** 70.00 L  
**Batch Size(ferment):** 70.00 L

**Printed:** 23 April 2020  
**Recipe Created:** 10 Apr 2020  
**Fermentation:** Ale 18c  
**Equipment:** Buckle Inn Brewhaus  
**Brewhouse Efficiency:** 68.00

## BREW PREPARATION

### MASH IN

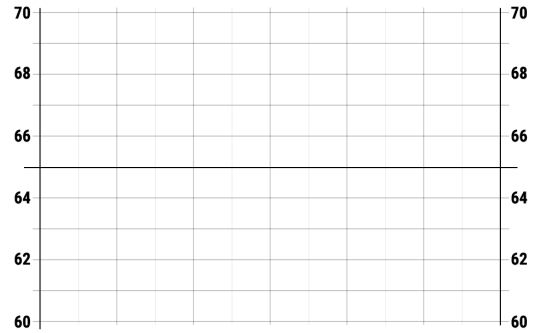
#### MASH INGREDIENTS

Amt	Name	Type	#	%/IBU
17.50 kg	Pale Malt (Barrett Burston) (7.8 EBC)	Grain	1	97.0 %
0.55 kg	Caramunich II (Weyermann) (244.5 EBC)	Grain	2	3.0 %

#### MASH STEPS

Name	Description	Step Temperature	Step Time
Mash In	Add 65.00 l of water at 71.4 C	66.7 C	60 min
	Fly sparge with 54.25 l water at 75.6 C		

## MASH CHART



### BOIL WORT

Add water to achieve boil volume of 86.17 l  
 Estimated pre-boil gravity is 1.051 SG

#### BOIL INGREDIENTS

Amt	Name	Type	#	%/IBU
60.00 g	Pride of Ringwood [9.00 %] - Boil 60.0 min	Hop	3	16.9 IBUs

Estimated Post Boil Vol: 83.33 l & Est Post Boil Gravity: 1.055 SG

### COOL AND PREPARE FERMENTATION

Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water to achieve final volume of 70.00 l

#### FERMENTATION INGREDIENTS

Amt	Name	Type	#	%/IBU
4.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	4	-

Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.055 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 70.00 l)

### FERMENTATION

10 Apr 2020 - Primary Fermentation (7.00 days at 18.0 C ending at 18.0 C)  
 17 Apr 2020 - Secondary Fermentation (2.00 days at 20.0 C ending at 20.0 C)

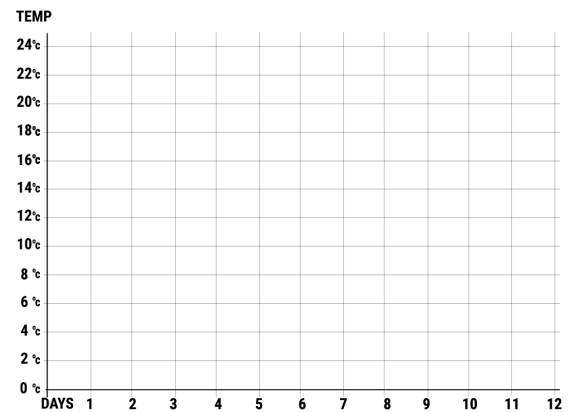
Dry Hop and Prepare for Bottling/Kegging

#### DRY HOP/BOTTLING INGREDIENTS

Amt	Name	Type	#	%/IBU
250.00 g	Citra [12.80 %] - Dry Hop 5.0 Days	Hop	5	0.0 IBUs
250.00 g	Simcoe [13.00 %] - Dry Hop 5.0 Days	Hop	6	0.0 IBUs

Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)  
 Date Bottled/Kegged: 19 Apr 2020 - Carbonation: Keg with 12.54 PSI  
 Age beer for 5.00 days at 4.0 C  
 24 Apr 2020 - Drink and enjoy!

## FERMENTATION RECORD



## NOTES